



精美点心 Dim Sum

蒸类 Steamed

鲍鱼花胶灌汤饺	\$88
Pork Dumpling with Abalone and Fish Maw in Supreme Soup	
蚝皇海参鲜竹卷	\$58
Roll Bean Curd Skin Rolls with Sea Cucumber	
胭脂露笋带子粿	\$55
Asparagus and Scallop Dumplings	
金沙虾饺皇	\$55
Golden Court Shrimp Dumplings	
菜苗鳕鱼饺	\$50
Baby Vegetable and Cod Fish Dumplings	
竹笙蟹肉粉粿	\$50
Crabmeat and Bamboo Pith Dumplings	
北菇烧卖皇	\$48
Pork Dumplings 'Siu Maai' with Black Mushroom	
菠菜带子饺	\$48
Spinach and Scallop Dumplings	
鱼腐百花粿	\$48
Shrimp and Cuttlefish Dumplings in Fish Soup	
鲍汁珍珠鸡	\$45
Glutinous Rice with Abalone Sauce Wrapped in Lotus Leaf	
三色珍菌素饺	\$40
Wild Mushroom and Fungus Dumplings	
XO酱蒸凤爪	\$40
Chicken Feet with XO Sauce	
蜜汁叉烧包	\$40
Barbecued Pork Buns	
金蒜蒸排骨	\$40
Pork Spareribs with Garlic	

 厨师长推介
Executive Chef's Recommendation

所有价格为澳门币及须另加收10%服务费。
All prices are in MOP and subject to 10% service charge.

香口美食(焗,煎,炸类)

Baked, Pan-fried and Deep-fried

- | | |
|---|------|
| 鸡粒原只鲍鱼酥 | \$88 |
| Abalone and Chicken Tartlets | |
| XO酱煎萝卜糕 | \$48 |
| Pan-fried Turnip Cakes with XO Sauce | |
| 香煎露笋墨鱼饼 | \$48 |
| Pan-fried Cuttlefish Cakes and Asparagus | |
| 脆皮黑松露鲜牛肉包 | \$48 |
| Crispy Beef and Black Truffle Buns | |
| 黑椒鸭肉酥 | \$48 |
| Crispy Fried Duck and Black Pepper Puff Pastry | |
| 忌廉蟹肉挞 | \$48 |
| Creamy Crabmeat Tart | |
| 芥末三文鱼春卷 | \$45 |
| Wasabi Salmon Spring Rolls | |
| 煎牛肝菌豚肉饺子 | \$45 |
| Pan-fried Pork and Procini Mushroom Dumplings | |
| 家乡鱼肉酿尖椒 | \$40 |
| Stuffed Green Chillies with Minced Mud Fish | |
| 樱花虾家乡咸水角 | \$40 |
| Deep-fried Sakura Shrimp Dumplings | |
| 紫薯淮山雪山包 | \$40 |
| Baked Purple Sweet Potato Buns with Chinese Yam | |
| 鱼肉煎腊味藕饼 | \$40 |
| Pan-fried Fish and Lotus Root Patties | |


各式即做布拉肠粉

Steamed Rice Flour Rolls Make to Order

-  越式脆虾肠粉 ————— \$55
Rice Flour Rolls with Vietnamese Crispy Shrimp
- 蜜汁叉烧肠粉 ————— \$48
Rice Flour Rolls with Barbecued Pork
- 黑椒菌罗汉斋肠粉 ————— \$48
Rice Flour Rolls with Black Termite Mushroom and Vegetable
- 冬菜牛肉肠粉 ————— \$48
Rice Flour Rolls with Angus Beef and Preserved Vegetable
- 香茜蛋马介休肠粉 ————— \$48
Rice Flour Rolls with Bacalhau and Egg

粥品

Congee

-  澳门水蟹粥 ————— \$138
Crab Congee in Macanese Style
- 松茸鸡球粥 ————— \$45
Matsutake Mushroom and Chicken
- 皮蛋瘦肉粥 ————— \$40
Preserved Egg and Pork

前菜小食

CHINESE APPETIZER


厨师长推介
Executive Chef's Recommendation

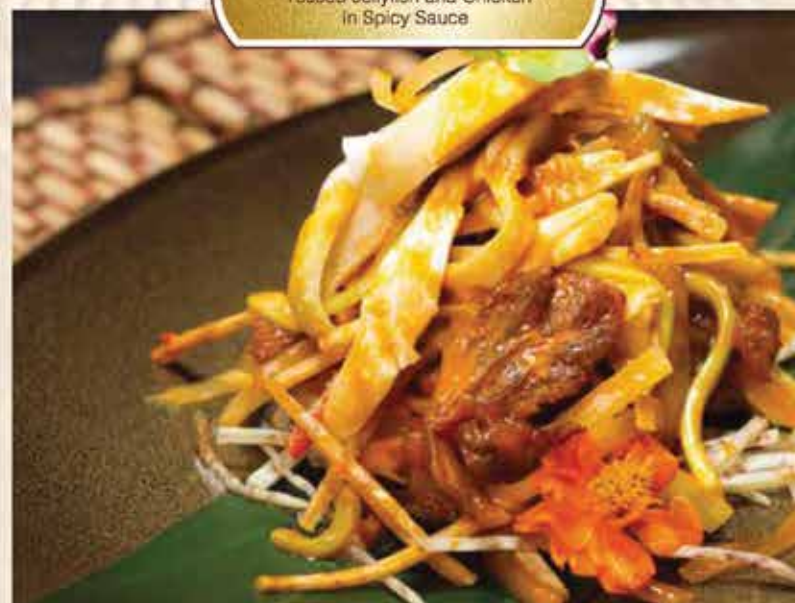

素食
Vegetarian

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Be Rewarded!
Ask your server about Sands Rewards dining benefits.

凉拌麻辣鸡丝红蜆头


Tossed Jellyfish and Chicken
in Spicy Sauce



澳门币 \$MOP

椒盐龙利鱼仔 108
Crispy Fried Sole Fish with Spicy Chilli-Salts


金蒜辣子软壳蟹 108
Wok-fried Soft-shell Crab with Chilli and Garlic

 沙姜白云猪仔脚 98
Marinated Pig's Trotters with Aromatic Galangal Ginger

蒜泥白肉 98
Pork Belly Slices with Spicy Garlic Sauce

葱油海蜆拼熏蹄 88
Tossed Jellyfish and Marinated Pork Knuckle

凉拌麻辣鸡丝红蜆头 88
Tossed Jellyfish and Chicken in Spicy Sauce

 麻辣青瓜木耳 78
Tossed Cucumbers and Wood Fungus with Chilli Oil

自制靚烧味

HOMEMADE CHINESE
BARBECUED MEAT

厨师长推介

Executive Chef's Recommendation

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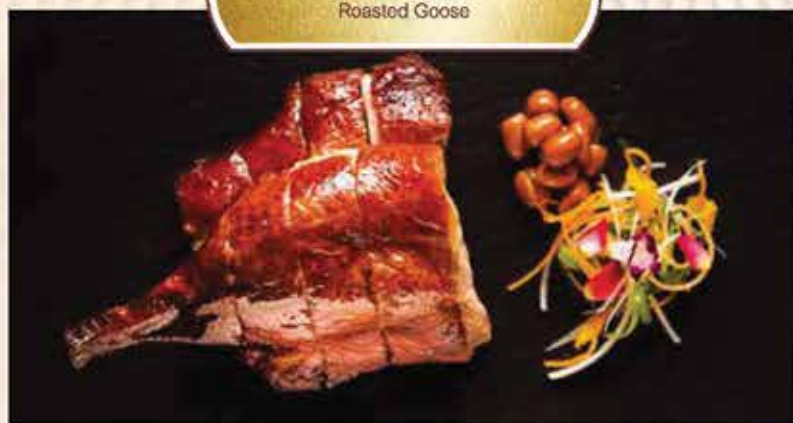
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明炉酱烧鹅

Roasted Goose



澳门币 \$MOP

自选烧味双拼 (例) _____ 218

Two Choices of
Chinese Barbecued Meats Combination (Per Portion)

玫瑰豉油鸡 (半只) _____ 198

Poached Chicken in Soya Sauce (Half)

明炉酱烧鹅 (例) _____ 178

Roasted Goose (Per Portion)

蜜糖靚叉烧 (例) _____ 128

Barbecued Pork (Per Portion)

澳门烧腩肉 (例) _____ 128

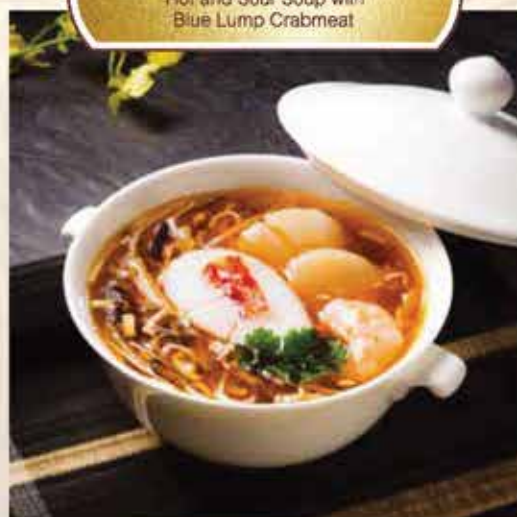
Roasted Crispy Pork Belly (Per Portion)

滋补炖汤

DOUBLE-BOILED
CHINESE SOUP

生拆蟹肉酸辣汤

Hot and Sour Soup with
Blue Lump Crabmeat



每位 / per person

澳门币 \$MOP

冬虫草党参花胶炖竹丝鸡汤 988

Double-boiled Black Chicken and Fish Maw Soup
with Cordyceps and Chinese Herbs

海马党参元贝炖花胶汤 438

Double-boiled Fish Maw and Dried Scallop Soup
with Hippocampus and Codonopsis Pinosula

花胶鲍鱼炖珍珠螺汤 388

Double-boiled Sea Whelk, Fish Maw and Abalone Soup

陈皮玉竹苹果花胶炖猪上肉汤 328

Double-boiled Fish Maw and Pork Soup
with Apple, Dried Tangerine Peel and Chinese Herbs

松茸竹笙响螺茶壶汤 198

Tea Pot Chicken Broth with
Sea Whelk, Bamboo Piths and Matsutake Mushrooms

生拆蟹肉酸辣汤 98

Hot and Sour Soup with Blue Lump Crabmeat

海皇石斑粟米羹 88

Sweet Corn, Garoupa and Seafood Soup

竹笙豆腐酸辣汤 78

Vegetarian Hot and Sour Soup with
Bean Curd and Bamboo Piths

是日老火靚汤 68

Home Style Daily Soup



厨师长推介

Executive Chef's Recommendation



素食

Vegetarian

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养颜燕窝

BIRD'S NEST

厨师长推介

Executive Chef's Recommendation

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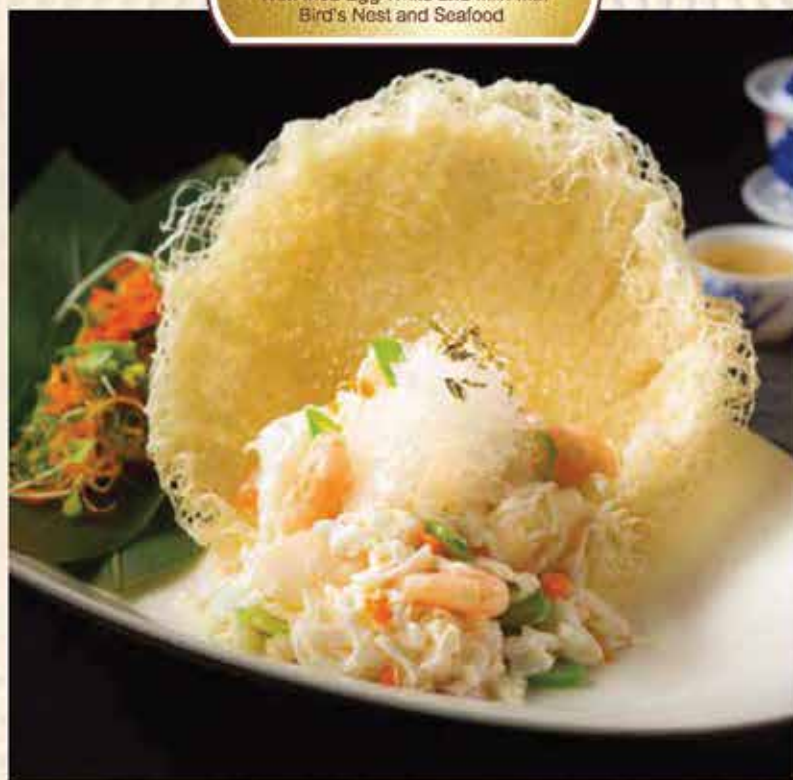
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燕窝海皇炒牛乳

Wok-fried Egg White and Milk with
Bird's Nest and Seafood



澳门币 \$MOP

冬虫草螺片炖官燕 (每位) _____ 988
Steamed Bird's Nest with Sea Whelk
and Cordyceps (Per Person)

燕窝海皇炒牛乳 _____ 438
Wok-fried Egg White and Milk with
Bird's Nest and Seafood

红烧云腿花胶燕窝羹 (每位) _____ 298
Braised Bird's Nest and Fish Maw Soup
with Chinese Ham (Per Person)

乳燕瑶柱蒸水蛋 _____ 268
Steamed Egg Custard with Bird's Nest and Conpoy

中式海味

CHINESE DRIED SEAFOOD

厨师长推介

Executive Chef's Recommendation

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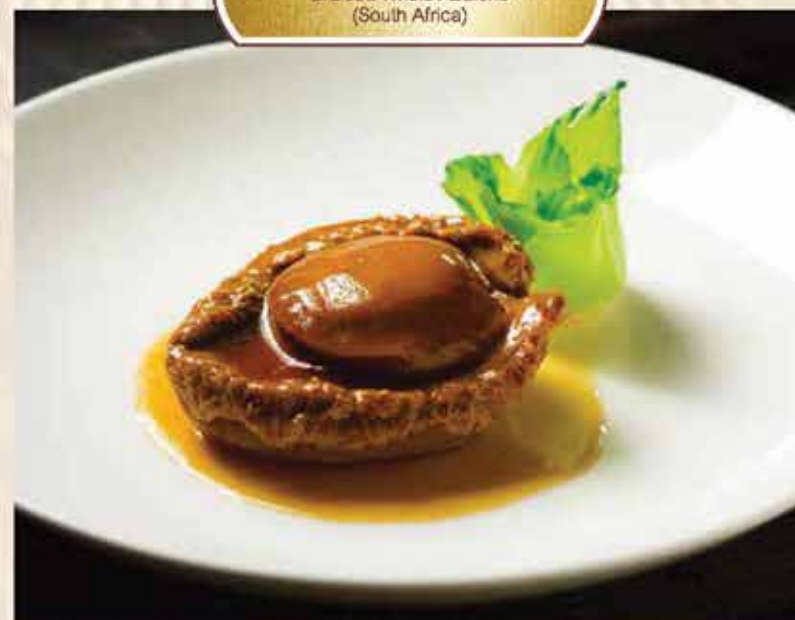
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南非特级大网鲍鱼皇

Braised Whole Abalone
(South Africa)



澳门币 \$MOP

鲍汁扣原只5头花胶扒 (二位用) ————— 2488

Braised Supreme Fish Maw with Abalone Sauce
(Served For Two Persons)

18头日本禾麻干鲍鱼 (每只) ————— 2088

Braised Whole Oma Awabi (Japan) 18 Head (Per Piece)

南非特级大网鲍鱼皇 (每只) ————— 1388

Braised Whole Abalone (South Africa) (Per Piece)

鲍鱼花胶海味一品窝 ————— 738

Casserole of Abalone, Fish Maw and
Preserved Seafood in Abalone Sauce

至尊鲍汁三宝 — 鲍鱼·海参及花胶 (每位) ——— 688

Braised Abalone with Sea Cucumber and Fish Maw (Per Person)

澳洲深海大鲍鱼 (每只) ————— 538

Braised Whole Premier Abalone (Australia) (Per Piece)

虾籽原只辽参扣鹅掌 (每位) ————— 428

Brasied Sea Cucumber and Goose Web with Dried Shrimp
Supreme Oyster Sauce (Per Person)

龙虾 / 蟹

LOBSTER / CRAB

厨师长推介

Executive Chef's Recommendation

素食

Vegetarian

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澳门币 \$MOP

澳洲大龙虾 (预定) _____ 时价
刺身/油泡/上汤/蛋白蒸/芝士焗/避风塘 Market Price

Australian Lobster (Advance Reservation)
Sashimi / Stir-fried/ Supreme Broth / Steamed with Egg White /
Cheese Sauce / Spicy Chilli-Salts

波士顿龙虾 _____ 418
上汤/蛋白蒸/芝士焗/避风塘

Boston Lobster
Supreme Broth / Steamed with Egg White /
Cheese Sauce / Spicy Chilli-Salt

日本阿拉斯加皇帝蟹 (预定) _____ 时价
冻食/花雕蛋白蒸/牛油上汤焗/ 椒盐七味炒 Market Price

Alaskan King Crab (Advance Reservation)
Chilled on Ice / Steamed Egg White and Chinese Wine /
Butter Supreme Broth / Spicy Chilli-Salt

斯里兰卡特大肉蟹 (预定) _____ 时价
姜葱焗/豉椒炒/胡椒炒/芝士牛油焗/ 花雕蛋白蒸 Market Price

Sri Lanka Crab (Advance Reservation)
Fried with Ginger and Spring Onions / Fried with Black Beans /
Fried with Peppers / Cheese and Butter Supreme Broth /
Steamed Egg White and Chinese Wine

游水海鱼

LIVE FISH


厨师长推介
Executive Chef's Recommendation


素食
Vegetarian

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澳门币 \$MOP

老鼠斑鱼(预定) _____ 时价
Panther Garoupa (Advance Reservation) Market Price

红瓜子斑鱼(预定) _____ 时价
Red Wavy Lined Garoupa (Advance Reservation) Market Price

黄皮老虎斑鱼(预定) _____ 时价
Yellow Tiger Garoupa (Advance Reservation) Market Price

东星斑鱼 _____ 1180
Spot Garoupa

澳门龙利鱼 _____ 598
Macao Sole Fish

珍珠龙趸斑鱼 _____ 318
Giant Garoupa

葱油清蒸/豉汁蒸/剁椒蒸/辣子明炉烤/油泡炒球/蒜子火腩焖

Steamed with Soya Sauce / Steamed with Black Bean /
Steamed with Chilli / Fried with Spicy Chilli / Stir-fried /
Braised with Garlic and Roasted Pork Belly

贝壳海鮮

SHELLFISH SEAFOOD

廚師長推介

Executive Chef's Recommendation

素食

Vegetarian

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澳门币 \$MOP

加拿大象拔蚌(提前预定) 时价
刺身/油泡 Market Price

Canadian Live Geoduck (Advance Reservation)
Sashimi / Stir-fried

活大花竹虾(提前预定) 时价
白灼/蒜蓉银丝蒸/椒盐焗/头抽煎 Market Price

Live Bamboo Prawn (Advance Reservation)
Poached / Steamed with Garlic and Glass Noodles /
Fried with Chilli-Salts/Wok-fried with Supreme Soya Sauce

苏格兰蛭子皇(提前预定) 时价
白灼/蒜蓉银丝蒸/XO酱炒 Market Price

Scottish Razor Clam (Advance Reservation)
Poached / Steamed with Garlic and Glass Noodles /
Stir-fried with XO Sauce

泰国富贵濠尿虾 460
椒盐焗/头菜油盐水

Live Mantis
Fried with Chilli-Salts /
Poached with Preserved Vegetables, Sea Salts and Oil

大连鲍鱼 108
果皮清蒸/蒜蓉银丝蒸/XO酱炒

Live Abalone
Steamed with Dried Tangerine /
Steamed with Garlic and Glass Noodles /
Stir-fried with XO Sauce

海鲜小炒

SEAFOOD

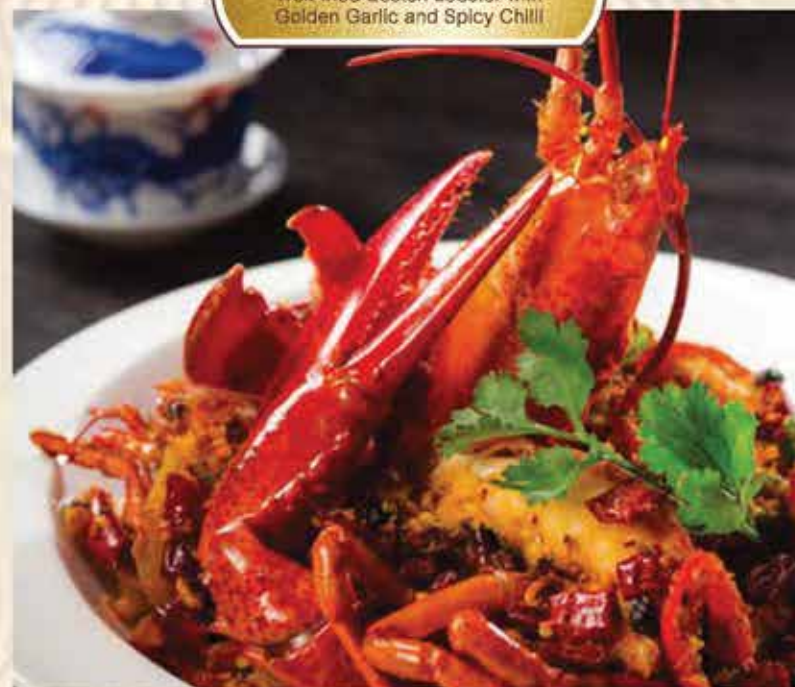
骨香澳门龙利鱼

Macao Sole Served in Two Ways
— Sautéed and Deep-fried



避风塘香辣波士顿龙虾

Wok-fried Boston Lobster with
Golden Garlic and Spicy Chilli



澳门币 \$MOP

- 骨香澳门龙利鱼 (需时20分钟) ————— 638
 Macao Sole Served in Two Ways — Sautéed
 and Deep-fried (20 Minutes Preparation)
- 避风塘香辣波士顿龙虾 ————— 418
 Wok-fried Boston Lobster
 with Golden Garlic and Spicy Chilli
- 鸳鸯龙趸石斑鱼 (古法蒸及炒球) ————— 368
 Garoupa Served in Two Ways — Steamed and Stir-fried

厨师长推介

Executive Chef's Recommendation

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海鲜小炒

SEAFOOD

厨师长推介

Executive Chef's Recommendation

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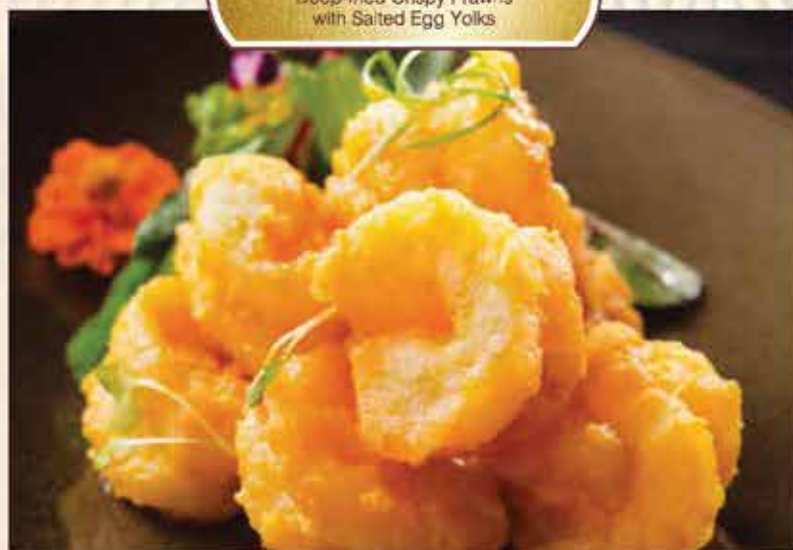
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咸蛋黄金脆虾球

Deep-fried Crispy Prawns
with Salted Egg Yolks



澳门币 \$MOP

XO酱露笋带子桂花蚌 ————— 358

Stir-fried Scallops, Osmanthus Mussel and
Asparagus with XO Sauce

头抽煎封银鳕鱼 ————— 318

Wok-fried Cod Fish with Supreme Soya Sauce

沙爹银丝大虾煲 ————— 298

Wok-fried Prawn with Glass Noodles and Satay Sauce

酱爆尖椒回锅珍珠斑球 ————— 248

Stir-fried Garoupa with Green Pepper and Chilli

咸蛋黄金脆虾球 ————— 198

Deep-fried Crispy Prawns with Salted Egg Yolks

家禽

POULTRY

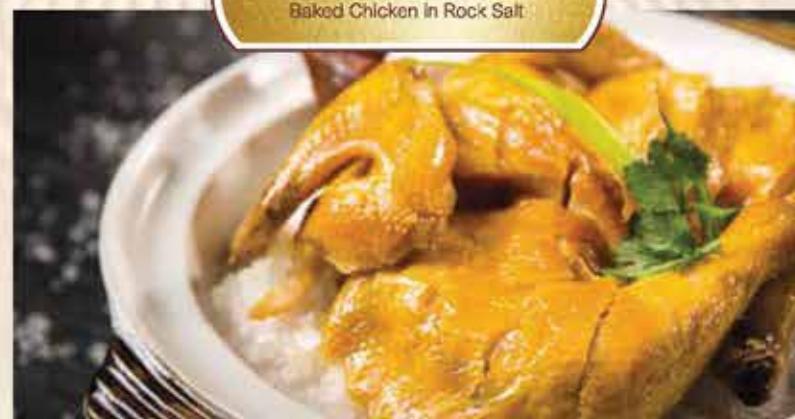
京式片皮鸭

Roasted Whole Peking Duck
with Condiments



正宗脆皮盐焗鸡

Baked Chicken in Rock Salt



澳门币 \$MOP

- 京式片皮鸭(一食) 418

Roasted Whole Peking Duck with Condiments (One Way)
- 干葱三杯鲜鲍鱼乳鸽脯 368

Wok-fried Abalone and Pigeon with Shallot,
Sweet Basil and Chinese Wine
- 客家黄酒蝴蝶花胶鸡煲(半只) 288

Fish Maw and Chicken (Half) with Chinese Wine in Clay Pot
- 正宗脆皮盐焗鸡(半只) 198

Baked Chicken in Rock Salt (Half)
- 川椒辣子鸡丁 138

Wok-fried Chicken Dices with Sichuan Hot Chilli and Pepper

厨师长推介

Executive Chef's Recommendation

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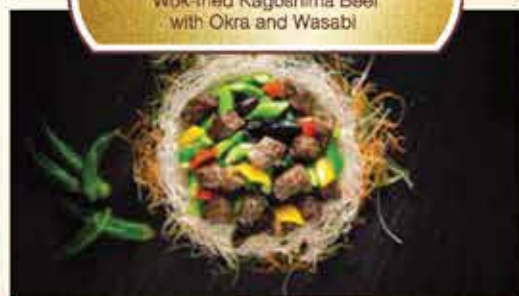
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肉类

MEAT

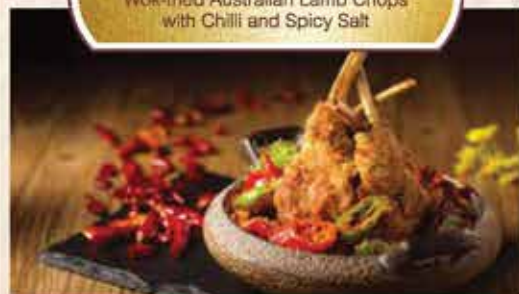
秋葵芥末鹿儿岛和牛

Wok-fried Kagoshima Beef
with Okra and Wasabi



避风塘澳洲羊扒

Wok-fried Australian Lamb Chops
with Chilli and Spicy Salt



澳门币 \$MOP

- 秋葵芥末鹿儿岛和牛 588
Wok-fried Kagoshima Beef with Okra and Wasabi
- 川辣水煮安格斯牛肉 338
Sichuan Spicy Angus Beef with Chilli Broth
- 避风塘澳洲羊扒(4件) 288
Wok-fried Australian Lamb Chops
with Chilli and Spicy Salt (4 Pieces)
- 菜远烧汁安格斯牛肉 268
Sautéed Angus Beef and Choi Sum with Soya-Gravy
- 酱爆冲绳凉瓜猪爽肉 188
Wok-fried Pork Tender and Okinawa Bitter Squash
with Black Beans Sauce
- 干贝海参麻婆豆腐 158
Sichuan Style Spiced Mapo Tofu
with Sea Cucumber and Conpoy
- 榄角蜜汁黑醋一字骨 148
Pork Spareribs with Preserved Olives,
Dark Vinegar and Honey
- 招牌凤梨咕嚕肉 148
Sweet and Sour Pork with Pineapple
- 马友咸鱼煎肉饼(或蒸) 138
Wok-fried Minced Pork and Salted Fish Patties (or Steamed)

厨师长推介

Executive Chef's Recommendation

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时令蔬菜

SEASONAL VEGETABLES


厨师长推介
Executive Chef's Recommendation


素食
Vegetarian

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澳门币 \$MOP

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|  牛肝菌山珍竹笙扒时蔬 | 108 |
| Braised Porcini, Bamboo Piths and Mushroom with Seasonal Vegetables | |
| 咸鱼姜米炒芥兰 | 98 |
| Stir-fried Kales with Ginger and Salted Fish | |
|  上汤瑶柱娃娃菜煲 | 90 |
| Poached Baby Cabbage and Conpoy in Clay Pot | |
|  浓汤云耳百合鲜菜苗 | 90 |
|  Poached Vegetables, Wood Fungus and Lily Bulbs in Creamy Broth | |
|  翠藕荷塘上素菜 | 90 |
| Sautéed Assorted Vegetables with Lotus Root and Water Chestnut | |
| 豆豉日本南瓜煲 | 90 |
| Japanese Pumpkin with Black Bean Sauce in Clay Pot | |
|  海盐水浸鲜淮山(山药) | 90 |
| Poached Fresh Yams with Sea Salt | |
| 各式田园时蔬 | 90 |
| Daily Fresh Garden Greens | |

粉面饭

NOODLES AND RICE

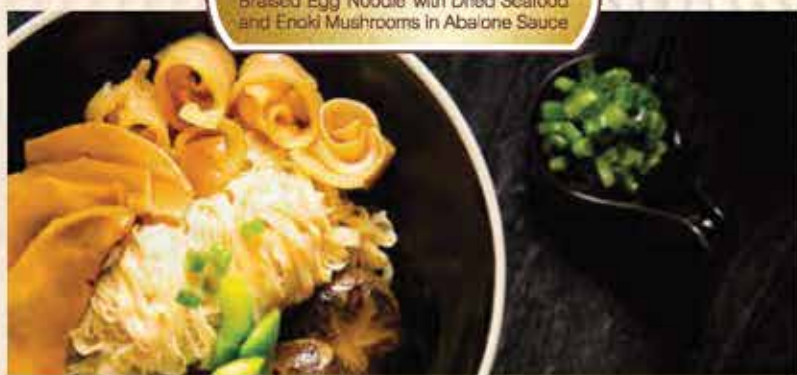
厨师长推介
Executive Chef's Recommendation

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鲍汁海味炆粗面

Braised Egg Noodle with Dried Seafood
and Enoki Mushrooms in Abalone Sauce



澳门币 \$MOP

富贵鲍鱼福建炒饭 188

Fried Rice in Fujian Style with Abalone

生炒腊味糯米饭 138

Traditional Fried Glutinous Rice with Preserved Meats

鲍汁海味炆粗面 138

Braised Egg Noodle with Dried Seafood
and Enoki Mushrooms in Abalone Sauce

金沙阁炒饭 128

Golden Court Fried Rice with Shrimp
and Barbecued Pork

干炒安格斯牛河 128

Stir-fried Rice Noodle with
Sliced Angus Prime Beef and Soya Sauce

肉丝银芽双面黄 118

Stir-fried Egg Noodle with Shredded Pork and Bean Sprout

虾子珍菌炆伊面 118

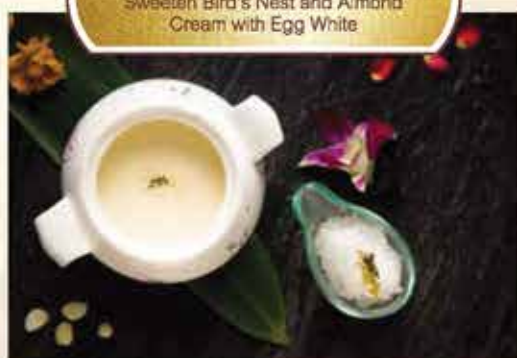
Braised E-Fu Noodle with Mushrooms, Wild Fungus
and Dried Shrimp Roe

养颜甜品

SUPREME DESSERTS

手磨杏汁蛋白燕窝

Sweeten Bird's Nest and Almond Cream with Egg White



厨师长推介

Executive Chef's Recommendation



素食

Vegetarian

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- | | |
|--|-----|
| 手磨杏汁蛋白燕窝 | 698 |
| Sweeten Bird's Nest and Almond Cream with Egg White | |
| 姜糖桂圆红枣炖官燕 | 598 |
| Supreme Bird's Nest Soup with Dried Longan, Ginger and Red Dates | |
| 木桶豆腐花(需时30分钟) | 58 |
| Golden Court Tofu Pudding with Selections of Sugar and Syrups (30 Minutes Preparation) | |
| 雪燕姜汁炖蛋白(热)(需时20分钟) | 58 |
| Steamed Ginger Egg White Custard with Gum Tragacanth (Hot) (20 Minutes Preparation) | |
| 生磨合桃露(热) | 48 |
| Sweeten Walnut Cream Soup (Hot) | |
| 姜汁枣皇糕(热) | 48 |
| Ginger Red Dates Pudding (Hot) | |
| 冲绳红豆桃胶牛乳奶冻 | 48 |
| Okinawa Red Bean and Peach Resin Pudding | |
| 玉兔椰汁糕 | 48 |
| Coconut Milk Pudding | |
| 杨枝甘露 | 48 |
| Chilled Mango Soup with Pomelo and Sago | |
| 莲子红豆沙(热) | 48 |
| Classic Red Bean Soup with Lotus Seeds (Hot) | |
| 黑白芝麻糕 | 48 |
| Black and White Sesame Pudding | |